



CRAB STUFFED MUSHROOMS

Wow your guest with these great tasting mushrooms stuffed with tasty crab meat

Yield: 20 Servings



INGREDIENTS

	Salt and Ground Black Pepper, to Taste
1/4 C	Shredded Mozzarella Cheese
1/4 C	Shredded Sharp Cheddar Cheese
1/2 C	Mayonnaise
20 Item	Large button mushrooms, uniform in size
1 Unit	(8 oz) SeaPak Maryland Style Crab Cakes
1/2 C	Butter, Melted

DIRECTIONS

- 1 PREHEAT oven to 350°F.
- 2 CLEAN mushrooms and remove stems. Finely chop the stems and place in a large bowl.
- 3 USE fingers to gently crumble crab cakes into the bowl with stems. Add mayonnaise and cheeses. Mix ingredients gently but thoroughly.
- 4 STUFF each mushroom cap with about 1 tablespoon of the crab mixture, pressing to fill the mushroom. Season with salt and pepper to taste.
- 5 POUR melted butter into a baking dish. Add stuffed mushrooms
- 6 BAKE 20-25 minutes until golden brown. Serve warm.